

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

03

PUBLICATION NUMBER : 08056562
PUBLICATION DATE : 05-03-96

APPLICATION DATE : 16-08-94
APPLICATION NUMBER : 06223909

APPLICANT : NAKAYAMA AKIRA;

INVENTOR : NAKAYAMA AKIRA;

INT.CL. : A23B 7/08 A23L 1/212

TITLE : PAPAYA COOKED WITH PLUM SYRUP

ABSTRACT : PURPOSE: To obtain a processed fruit of papaya pleasantly eatable by cooking papaya fruit with a plum syrup and suppressing the smell characteristic to papaya.

CONSTITUTION: Papaya fruit, which is in 2 to 3 days before full ripeness, is cut into an adequate size after the rind is peeled. They are cooked with a syrup made of a plum syrup and a gum syrup containing 25-35% of sugar in a ratio of about 1:2 at least for 10min. The cooked papaya pieces are preserved together with the soup.

COPYRIGHT: (C)1996,JPO

(19)



JAPANESE PATENT OFFICE

PATENT ABSTRACTS OF JAPAN

(11) Publication number: **08056562 A**

(43) Date of publication of application: **05.03.96**

(51) Int. Cl.

A23B 7/08
A23L 1/212

(21) Application number: **06223909**

(22) Date of filing: **16.08.94**

(71) Applicant: **NAKAYAMA AKIRA**

(72) Inventor: **NAKAYAMA AKIRA**

(54) PAPAYA COOKED WITH PLUM SYRUP

(57) Abstract:

PURPOSE: To obtain a processed fruit of papaya pleasantly eatable by cooking papaya fruit with a plum syrup and suppressing the smell characteristic to papaya.

CONSTITUTION: Papaya fruit, which is in 2 to 3 days

before full ripeness, is cut into an adequate size after the rind is peeled. They are cooked with a syrup made of a plum syrup and a gum syrup containing 25-35% of sugar in a ratio of about 1:2 at least for 10min. The cooked papaya pieces are preserved together with the soup.

COPYRIGHT: (C)1996,JPO